



# French Dip Burgers

with White Cheddar Cheese and Caramelized Onions

35 Minutes



Ground Beef



Lean Ground Bison



Brioche Bun



White Cheddar Cheese, shredded



Beef Broth Concentrate



Yellow Onion



Baby Spinach



Panko Breadcrumbs



Red Wine Vinegar



Whole Grain Mustard



Mayonnaise



Roma Tomato

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

HELLO AU JUS

*A thin beef gravy perfect for burger dipping!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, medium bowl, measuring spoons, large bowl, small pot, small bowl, measuring cups, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Lean Ground Bison	250 g	500 g
Brioche Bun	2	4
White Cheddar Cheese, shredded	½ cup	1 cup
Beef Broth Concentrate	1	2
Yellow Onion	113 g	226 g
Red Wine Vinegar	1 tbsp	2 tbsp
Baby Spinach	113 g	227 g
Panko Breadcrumbs	¼ cup	½ cup
Whole Grain Mustard	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Roma Tomato	160 g	320 g
Sugar*	1 ¼ tsp	2 ½ tsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## Prep

Cut **tomatoes** into ¼-inch pieces. Combine **mayo** and **mustard** in a small bowl. Set aside. Combine **beef**, **panko**, **½ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) in a large bowl. Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl). (**TIP:** If you prefer a firmer patty, add an egg to the mixture!)

If you've opted to get **bison**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **beef**.



## Make au jus

While **patties** cook, heat a small pot over medium heat. When hot, add **1 tbsp butter**, **1 tbsp caramelized onions**, **½ cup water** (dbl all for 4 ppl) and **broth concentrate**. Cook, stirring often, until **au jus** reduces slightly, 3-4 min.



## Marinate tomatoes and caramelize onions

Whisk together **vinegar**, **2 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a medium bowl. Add **tomatoes**. Season with **salt** and **pepper**, then toss to coat. Peel, then cut **onion** into ¼-inch slices. Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min. Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until dark golden-brown, 3-4 min. Transfer **onions** to a plate and set aside. Carefully wipe the pan clean.



## Toast buns

While **au jus** cooks, halve **buns**, then arrange on an unlined baking sheet, cut-side up. Sprinkle **cheese** over **top buns**. Toast **buns** in the **middle** of the oven until golden, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)



## Cook patties

Heat the same pan over medium. When hot, add **patties** to the dry pan. Pan-fry until cooked through, 4-5 min per side.\*\* Transfer **patties** to a plate, then cover to keep warm. (**TIP:** Don't overcrowd the pan; cook patties in 2 batches, if needed!)



## Finish and serve

Add **spinach** to the bowl with **tomatoes**. Toss to combine. Spread **mustard mayo** over **bottom buns**, then stack with **patties** and **remaining caramelized onions**. Close with **top buns**. Divide **burgers** and **salad** between plates. Serve **au jus** on the side for dipping.

## Dinner Solved!